



Focus on Food Safety

Manual Cleaning and Sanitizing of Utensils and Equipment

Clean sinks before using.

WASH thoroughly in a hot detergent solution, draining and refilling as often as necessary to keep the water clean.



RINSE by complete immersion in clean water to remove detergent, abrasives, etc.



SANITIZE by immersion for at least one minute in an approved chemical solution:

- 50-200 ppm chlorine;
- 200 ppm quaternary ammonia; **or**
- 12.5-25 ppm iodine



AIR DRY all utensils and equipment.



A safe eating fact sheet brought to you by the KDA Division of Food Safety, 109 SW 9th St., 3rd Floor, Topeka, KS 66612
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09/04

Handout #8